



# Chicken Pot Pie Pasta

with Mushrooms and Peas

Family Friendly

25-35 Minutes



Chicken Tenders



Mushrooms



Mirepoix



Cream Sauce Spice Blend



Green Peas



Chicken Broth Concentrate



Dijon Mustard



Fusilli



Crispy Shallots



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*A classic flavour base made up of carrots, celery and onions!*

## Start here

- Before starting, wash and dry all produce.
- Add 10 cups hot water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.

## Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Tenders *	310 g	620 g
Mushrooms	113 g	227 g
Mirepoix	113 g	227 g
Cream Sauce Spice Blend	2 tbsp	4 tbsp
Green Peas	56 g	113 g
Chicken Broth Concentrate	1	2
Dijon Mustard	1 ½ tsp	3 tsp
Fusilli	170 g	340 g
Crispy Shallots	28 g	28 g
Milk*	½ cup	1 cup
Unsalted Butter*	2 tbsp	4 tbsp
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## Cook fusilli

- Add **fusilli** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **1 cup pasta water** (dbl for 4 ppl), then drain and return **fusilli** to the same pot, off heat.



## Sauté veggies

- Add **1 tbsp butter** (dbl for 4 ppl) to the same pan, then swirl until melted. Return the pan to medium-high.
- Add **mushrooms** and **mirepoix**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **veggies** soften, 3-4 min.
- Add **peas** and return **chicken** to the pan with **any juices** from the plate. Sprinkle **Cream Sauce Spice Blend** into the pan. Cook, stirring often, until **mixture** is coated, 30 sec.



## Prep

- Meanwhile, thinly slice **mushrooms**.
- Pat **chicken** dry with paper towels. Season with **salt** and **pepper**.



## Finish pasta and chicken

- Stir in **broth concentrate** and **¾ cup reserved pasta water** (dbl for 4 ppl). Bring to a simmer.
- When simmering, add **fusilli** and **½ cup milk** (dbl for 4 ppl). Reduce heat to medium. Cook, stirring occasionally, until **sauce** thickens slightly and **chicken** is cooked through, 3-4 min. **\*\* (TIP: Add remaining pasta water if sauce reduces too much.)**
- Remove the pan from heat.
- Add **Dijon**. Season with **salt** and **pepper**, to taste, then stir to combine.



## Sauté chicken

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp butter**, then swirl the pan until melted. **(NOTE: Cook chicken in 2 batches for 4 ppl, using 1 tbsp butter per batch.)**
- Add **chicken**. Pan-fry until golden-brown, 3-4 min.
- Transfer **chicken** to a plate. **(NOTE: Chicken will finish cooking in step 5.)**



## Finish and serve

- Divide **pasta** between bowls.
- Sprinkle **crispy shallots** over top.

## Dinner Solved!